

Amendment to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A method of manufacturing an animal meat pasty food product comprising:

a fat-removing step of soaking an animal meat ~~such as a chicken meat~~ in water and removing fat thereof floating on a surface of water;

an animal meat grinding step of grinding the fat-removed animal meat to which salt is added, along with ~~seasonings such as moisture and albumen~~ by a grinding machine, and thereby manufacturing an animal meat paste;

a preheating step of heating said animal meat paste by joule heat generated by current flowing therein, and thereby enhancing a viscosity of said animal meat paste;

a forming step of forming the enhanced viscosity animal meat paste ~~past~~ ~~whose the viscosity is enhanced~~, in a predetermined shape; and

a main heating step of heating the formed animal meat paste by joule heat generated by current flowing therein, up to a production temperature.

2. (Currently Amended) A method of manufacturing an animal meat pasty food product comprising:

an animal meat grinding step of grinding an animal meat ~~such as a chicken meat~~ along with salt and moisture, and thereby forming an animal meat paste;

a preheating step of heating said animal meat paste by joule heat generated by current flowing therein, and thereby enhancing a viscosity of said animal meat paste;

a forming step of forming the enhanced viscosity animal meat paste ~~past~~ ~~whose the viscosity is enhanced~~, in a predetermined shape; and

a main heating step of heating the formed animal meat paste by joule heat generated by current flowing therein, up to a production temperature.

3. (Original) The method according to claim 1, wherein said preheating step is a step of heating said animal meat paste up to a temperature of 60°C or less, and said main heating step is a step of heating said animal meat paste up to a temperature of 75°C or more.

4. Canceled

5. Canceled

6. (New) The method according to claim 2, wherein said preheating step is a step of heating said animal meat paste up to a temperature of 60°C or less, and said main heating step is a step of heating said animal meat paste up to a temperature of 75°C or more.